

## **Antipasti**

### **Ravioli with Walnut Pesto**

Stuffed with spinach, ricotta, and walnuts, with walnut pesto, and gorgonzola 9.50

### **Bruschetta**

Goat cheese, honey and rosemary oil 7.50

### **Shrimp "Antoinette"**

Sautéed shrimp with bell peppers, onions, sherry garlic butter sauce and a garlic crostini 12.00

## **Insalate**

### **Mixed Green Salad**

Red leaf, bibb, escarole, radicchio and carrots tossed in our house Italian vinaigrette 7.00

### **Caesar**

Romaine lettuce with parmesan and croutons tossed with our traditional Caesar dressing 8.00

### **Arugula Salad**

With gorgonzola dolce, dried blueberries, walnut vinaigrette and cinnamon balsamic glaze 9.00

## **Entrata**

### **Capellini and Veal Meatballs**

Angel hair with tomato basil sauce 22.00

### **Penne "Cionni"**

With roasted tomatoes and portabellas tossed in garlic and oil and topped with gorgonzola and scallions 19.00

### **Center Cut Filet Mignon\***

With veal glaze, parmesan polenta, asparagus, mushrooms, arugula and Reggiano 42.00

### **Veal Picatta**

Sautéed veal scallopine in a lemon caper white wine butter sauce, polenta and green beans 32.00

### **Sautéed Seasonal Fish with Crab\***

With lump crab and rich shellfish butter sauce with asparagus, bell peppers and arugula 42.00

### **Chicken "Formaggio"**

Fettuccine tossed with butter and parmesan cheese and topped with a grilled antibiotic free chicken breast 27.00